

### Amendments to the Claims

Claim 1      (Previously Presented)      A method of making a light stable, kettle hop flavoring agent comprising the steps in the following order:

extracting whole hops or hop pellets with a first non-polar solvent to produce hop extract and hop solids;

extracting the hop solids with a polar solvent to form an extract of hop solids;

acidifying the hop solids extract;

washing the hop solids extract with a second non-polar solvent capable of removing residual  $\alpha$  -acids; and

recovering the washed hop solids extract,

wherein the concentration of  $\alpha$ -acids in the washed hop solids extract is less than 5 mg/L.

Claim 2.      (Previously Presented)      The method of claim 1, wherein the polar solvent is water.

Claim 3.      (Previously Presented)      The method of claim 1, wherein the second non-polar solvent is hexane.

Claim 4.      (Original)      The method of claim 1, wherein the washed extract is frozen.

Claim 5. (Original) The method of claim 1, wherein the washed extract is dried.

Claim 6. (Cancelled)

Claim 7. (Cancelled)

Claim 8. (Cancelled)

Claim 9. (Cancelled)

Claim 10. (Currently Amended) A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:

adding to the media, prior to bio-conversion, the hop flavoring agent ~~of claim 6~~  
produced by the method of claim 1; and

bio-converting the media to form the hop flavored beverage.

Claim 11. (Previously Presented) The method of claim 10, wherein the polar solvent is water and the non-polar solvent is hexane.

Claims 12-15 (Cancelled).